

All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill

THE PALM TERRACE

everyday, 12-9pm

Sharing Plates - 22

Baked Camembert

honey, garlic, rosemary, sourdough

Warm Brixham Crab & Three Cheese Dip

lightly salted tortillas

Antipasti

selection of meats, hummus, feta, roasted artichoke, smoked tomatoes, flat bread

Mains - 21.50

6oz Butchers Burger

brioche bun, bacon, pickles, house slaw, emmental, tomato chutney, french fries

Halloumi & Roasted Red Pepper Burger (v)

brioche bun, pickles, red onion jam, house slaw, french fries

Moving Mountains Burger (vg)

vegan brioche bun, pickles, red onion jam, house slaw, french fries

Thai Massaman Curry

lemon grass rice, roasted peanuts *with either*

- prawns & monkfish
- marinated chicken
- sweet potato & mushroom (vg)

Tagliatelle

tomato, cream, tarragon, black garlic, parmesan crisp, rosemary and garlic foccacia *with either*

- grilled chicken
- crayfish tails
- button mushroom (v)

12oz Rib Eye Steak - supplement 12

tomato, mushrooms, french fries

- add green peppercorn & brandy cream sauce - 3

Moules Marinière

sandford orchard cider, cream, samphire, frites or sourdough

Brixham Cod Fillet

'Bays' ale batter, mushy peas, lemon, double cooked chips

Breaded Chicken Escalope

crushed new potatoes, fine beans, sun-dried tomato

Classic Caesar Salad

house dressing, croutons, parmesan *with either*

- chicken
- crayfish tails

Open Sandwiches available 12-5:30pm

Chicken Shawarma - 11

mint & cucumber yoghurt

Shredded BBQ Pork Shoulder - 11

sweetcorn, blue cheese mayonnaise

Mushroom Ragu - 10 (vg)

wild garlic drizzle

Sautéed King Prawns - 11

sun-blushed tomatoes, chilli balsamic dressing

Sliced Rump Steak - 18

red onions, red pepper, warm cheddar drizzle

Sides - 5

Mixed Olives (vg) Mixed Salad (vg) Bread & Oil (vg) French Fries (vg) Onion Rings (vg)

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Desserts - 10

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream

Vanilla Panna Cotta

cherry, almond

Selection of West Country Cheeses - supplement 5

*selection of three cheeses, apple & cider jelly,
crispy breads, walnuts, cornichons*

Please ask for the current selection of cheeses

Chocolate Mousse

chocolate soil, honeycomb, white chocolate

Baileys Crème Brûlée

biscoti, hazelnut, orange, cinnamon

West Country Ice Creams & Sorbets

Please ask for the flavours available

Hot Drinks

Selection of Lavazza Coffees - 4.25

*cappuccino americano flat white
latte espresso hot chocolate*

(decaffeinated options are available upon request)

Liqueur Coffees - 9.75

*irish calypso russian
baileys french*

Dorset Clipper Tea - 4.25

Please ask for our selection of teas

*Clipper Tea is organic, biodegradable,
unbleached, non-gm and plant based.*

Afternoon Tea, available 12-5pm

We do advise pre-booking to avoid disappointment.

Please speak to a member of the team should you wish to see the current menu.

Cream Tea - 8.50 per person

Lincombe Hall Afternoon Tea - 25 per person

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All our food is prepared in a kitchen where nuts, nut products, shellfish, fish, wheat, milk, eggs and soybeans are present. We endeavour to accommodate guests with intolerances and allergies but we cannot guarantee dishes are completely allergen free.

Menu descriptions do not include all ingredients. Please inform the team if you have any allergies or intolerances.